ITEM NO. _____

ALTO-SHAAM® HALO HEAT®

2800-RTM

RETHERM & FOOD HOLDING OVEN

2800-RTM

2800-RTM/e

ecosmart™

- HALO HEAT . . . a controlled, uniform heat source that gently rethermalizes or regenerates prepared meals and bulk foods to proper serving temperatures and automatically converts to hot food holding to provide a safe and prolonged holding environment for rethermalized foods.
- Rethermalizes foods within the two-hour time period required by U.S. Food Code.
- Close temperature tolerance and uniform heat distribution reheats evenly, maintaining an ideal serving temperature throughout the cabinet.
- Universal pan slides accommodate full-size pans, full-size sheet pans and optional wire baskets for individual entrée rethermalization.
  — Up to thirty-two full-size pans (GN 1/1) or sixteen sheet pans.
  — Up to thirty-two wire baskets to retherm individual entrées.
- Non-magnetic stainless steel interior resists corrosion.
- Manual control configurations include an adjustable retherm thermostat, holding thermostat, and 4-hour timer.
- Electronic control models provide complete operating function, automatic preheating, and memory storage for up to eight individual operator set retherm programs. Digital display monitors inside air temperature of the oven programmed operating parameters.
- Pull-out door gasket for easier cleaning and simple replacement with no down-time or costly service calls.

Single compartment, double door mobile oven with a retherm thermostat temperature range of 100° to 400°F (38° to 204°C) and a holding temperature range of 60° to 240°F (16° to 116°C). Oven includes 20 gauge stainless steel exterior, two (2) door handles with positive latch, two (2) exterior handles for maneuverability, and is supported by four (4) 5-inch (127mm) heavy duty casters, 2 rigid and 2 swivel with brake.

Electronic control includes a 4-digit LED display, ON/OFF key, retherm temperature key, and holding temperature key. Control also includes retherm mode count-down timer, up and down arrow keys for time and temperature adjustment, miscellaneous indicator lights for operational status, and a start key. The control features eight (8) programmable menu keys with the ability to set individual retherm, hold, and time parameters. The control has an automatic preheat program and built-in lock out feature. Electronic control model includes an internal product temperature probe.

Manual control configuration includes an ON/OFF power switch, adjustable retherm thermostat, and holding temperature thermostat. Control also includes a 4-hour timer, and an exterior gauge to monitor internal oven air temperature.

☐ **MODEL 2800-RTM/e:** Single compartment, double door mobile oven, with electronic control

☐ **MODEL 2800-RTM:** Single compartment, double door mobile oven, with manual control configuration

c UL us LISTED COOKING APPLIANCE 584m

ANSI/NSF 4

CE

FACTORY INSTALLED OPTIONS

- Left-hand door swing is standard.
  ☐ ➥Specify right-hand door as a special order.

ADDITIONAL FEATURES

- Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.

NAFEM DATA PROTOCOL COMPLIANT

ALTO-SHAAM®

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

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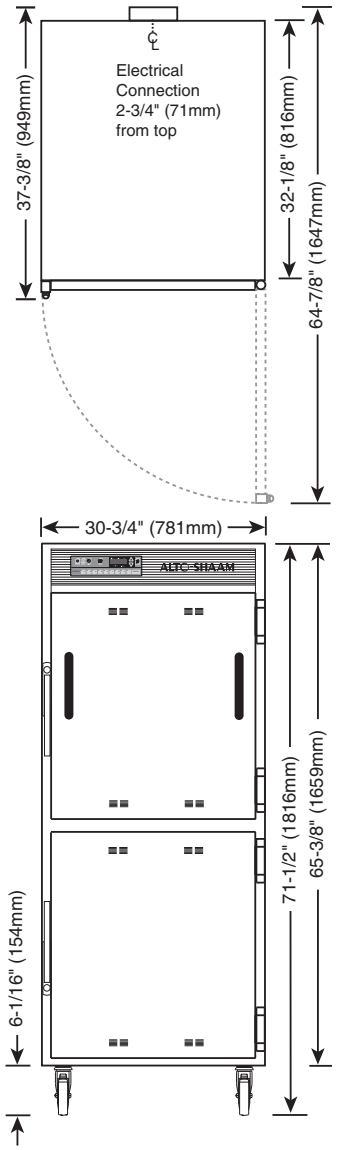
DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

AutoQuotes

2800-RTM

RETHERM & FOOD HOLDING OVEN



DIMENSIONS: H x W x D

EXTERIOR:

71-1/2" x 30-3/4" x 37-3/8" (1816mm x 781mm x 949mm)

INTERIOR PER COMPARTMENT:

57-5/8" x 26-3/8" x 27" (1464mm x 670mm x 686mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW
208 (AGCY)	1	60	40.9	8.5
240 (AGCY)	1	60	36.8	8.8
230 (AGCY)	1	50	35.3	8.1
208 (AGCY)	3	60	24.7	8.5
240 (AGCY)	3	60	26.8	8.8
380-415	3	50/60	27.5	9.1

NO CORD OR PLUG INCLUDED

PRODUCT\PAN CAPACITY

384 lbs (174 kg) MAXIMUM

VOLUME MAXIMUM: 240 QUARTS (304 LITERS)

FULL-SIZE PANS: Thirty-two (32) 20" x 12" x 2-1/2" (GN 1/1) MAXIMUM

FULL-SIZE SHEET PANS: Sixteen (16) 18" x 26" x 1"

WIRE ENTRÉE BASKETS: Sixteen (16) #47C 18" x 26" (457mm x 660mm)
ENTRÉES PANS PER BASKET: 14 PER UNIT: 224
Thirty-two (32) #47 13" x 26" (330mm x 660mm)
ENTRÉES PANS PER BASKET: 10 PER UNIT: 320
Thirty-two (32) #53 13" x 20" (330mm x 508mm)
ENTRÉE PANS PER BASKET: 8 PER UNIT: 256

ENTRÉE PAN SIZE: 6-1/2" x 5" (165mm x 127mm)

Sixteen (16) pan support rail positions
3-3/8" (86mm) vertical spacing between rails
26-3/8" (670mm) horizontal width between rails

INSTALLATION REQUIREMENTS

Oven must be installed level. The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

CLEARANCE REQUIREMENTS

6-inches (152mm) at the back, top, and both sides

WEIGHT

NET	403 lb (183 kg)
SHIP	570 lb (258 kg)
CRATE DIMENSIONS: (H x W x D)	75" x 38" x 45" (1905mm x 965mm x 1143mm)

OPTIONS & ACCESSORIES

☐ Bumper, Full-perimeter w/ 5" (127 mm) casters 5001159

☐ Casters, 2 rigid, 2 swivel w/brake, 5" (127mm) 4007

HACCP Network Options (ELECTRONIC CONTROL ONLY)
REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS
☐ HACCP Documentation
☐ HACCP with Kitchen Management

☐ Electrical, three-phase service AVAILABLE

☐ Legs, 6" (152mm) 5205

☐ Probe, internal product temperature (ELECTRONIC CONTROL ONLY) AVAILABLE

Wire Entrée Baskets

☐ 13" x 20" #53 (330mm x 508mm) BS-25591
ENTRÉE PANS PER BASKET: 8

☐ 13" x 26" #47 (330mm x 660mm) BS-25592
ENTRÉE PANS PER BASKET: 10

☐ 18" x 26" #47C (457mm x 660mm) BS-27765
ENTRÉE PANS PER BASKET: 14

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